



Models
N/3GS
N/3G
N/5G
N/7G
N/9G



N/7G with Pivot Doors Shown



69D6
607c



Standard Features

- Side hinge cover- covers gas components for a clean look
- Continous cooking
- Large wall of product merchandising
- Individual gas control per burner
- Large drip pan for catching drippings
- Safety wire grid on bottom of rotisserie
- Gear mechanism out side of heat & grease zone

Options

- Pivot Door (as shown) provides easy access
- Right hand or left hand controls
- Pilkington infa-red reflective glass
- Front panels available in choice of colors
- Rotating basket spits
- Standard spits & skewers
- Angle (v-shaped) spits in place of standard spits (only with new purchase)
- Thermowave spits
- All national and international voltage available
- Chimney attachment

Models N/3GS-N/3G-N/5G-N/7G-N/9G

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Technical Data	N/3GS	N/3G	N/5G	N/7G	N/9G
Cooking Type	Continuous	Continuous	Continuous	Continuous	Continuous
Power Supply	Gas	Gas	Gas	Gas	Gas
Supply Voltage (NEMA 5-15P Provided)	120V	120V	120V	120V	120V
Lights • Wattage Each • Total Lighting Wattage	2 • 150 • 150	2 • 150 • 150	2 • 150 • 150	2 • 150 • 150	2 • 150 • 150
Motor HP • RPM • Full Load Amps	1/8 • 1725 • 6.8	1/8 • 1725 • 6.8	1/8 • 1725 • 6.8	1/8 • 1725 • 6.8	1/8 • 1725 • 6.8
Amperage @ 120V	8	8	8	8	8
BTUs Natural • Propane	80,00 • 58,000	80,00 • 58,000	120,00 • 87,000	120,00 • 87,000	160,00 • 116,000
BTUs Per Burner Natural Gas • # of Burners	40,000 • 2	40,000 • 2	40,000 • 3	40,000 • 3	40,000 • 4
BTUs Per Burner Propane Gas • # of Burners	29,000 • 2	29,000 • 2	29,000 • 3	29,000 • 3	29,000 • 4
Vent Openings	8 3/4" x 12"	8 3/4" x 15 7/8"	8 3/4" x 15 7/8"	8 3/4" x 15 7/8"	9 1/2" x 15 7/8"
Normal Gas Pressure Natural • Propane	5 1/2" • 11"	5 1/2" • 11"	5 1/2" • 11"	5 1/2" • 11"	5 1/2" • 11"
Gas Connection (male end required)	3/4"	3/4"	3/4"	3/4"	3/4"
Single Faced Ceramics Per Burner • Total	8 • 16	9 • 18	9 • 27	9 • 27	9 • 36
Dimensions					
A	39 11/16"	45 1/4"	45 1/4"	45 1/4"	45 1/4"
B (with casters)	50 1/8"	58 1/8"	75 7/8"	75 7/8"	88 1/4"
C	25 1/4"	25 1/4"	25 1/4"	25 1/4"	25 1/4"
D	52 7/8"	52 7/8"	52 7/8"	52 7/8"	N/A
E (3/4" connection - Flexible hose recommended)	14 1/2"	16"	22"	22"	22"
Chicken Capacity 2 1/2 lb. • 4 lb.	9 to 12	12 to 15	20 to 25	28 to 35	36 to 45
Clearance From Rear Wall • Side Wall	6" • 6"	6" • 6"	6" • 6"	6" • 6"	6" • 6"

Ventilation

Electric units do not normally require air evacuation. However since the surrounding environment may get hot, a hood may be useful. Gas units must be vented under a hood.

Drive Mechanism

Gear reduction - Motor worm drives fiber gear on base of shaft, shaft has individual worm gears which drive the spits. Drives are located on both side.

Installation Requirements

Licensed electrician, licensed gas fitter for all gas connections and checkout. HVAC specialist for air evacuation. Placement of this machine is critical since it is hot. Plan carefully.

Front Facings

Machine is made with high grade polished stainless. No screw fittings appear on the front facing. For an additional charge, facings can be painted to desired color with brass trim.

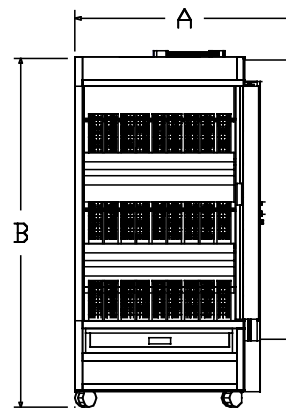
Service, Maintenance, and Construction

All panels, accessing fat collection areas, are made from high grade, acid resistant, stainless steel. The unit employs few moving parts which reduces probability of breakdowns. Angle iron construction ensures a durable long life. Motor and gear drives are easily accessible. Unit is on casters for ease of movement when clean up is required. Unit is fully plumbed and requires a single gas connection. No oiling or greasing is required for any part.

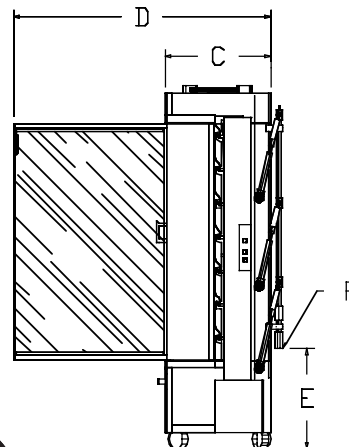
Safety

All burners are actuated by safety pilots and manifolds. Large drip drawers below the heat source prevent fat fires. Frontal glass reduces worker exposure to excess heat. Individual controls to control each burner, motors, and lamps.

*Specifications are subject to change without notice. When ordering please specify voltage, phase and frequency requirements.



Front View



Side View



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